



Brown Rice Protein Concentrate Specification

Material Number: 1018218 & 1018509

Description: **Conventional Oryzatein® Ultra 80 (1018218)** and **Organic Oryzatein® Ultra 80 (1018509)** are an excellent source of vegan, allergen-friendly protein. Produced under proprietary technology; **Oryzatein® Ultra 80** and **Organic Oryzatein® Ultra 80** are being used as a replacement for and or in conjunction with Soy Protein and Whey Protein in food grade products including protein supplements, bars and nutritional drinks.

The difference between this product and our regular **Oryzatein®** line is – this is the first Brown Rice Protein that can be used in beverages (where a suspension is required), in powdered drinks where grittiness is an issue, and in other applications where "the lack of texture" is required.

Physical:

Appearance	Light Brown – Beige Powder
Flavor	Bland
Texture	Free flowing and free of foreign material
Particle Size	Not less than 310 mesh, target: 350 (Particle Size Analyzer)

Manufacturer Information: **Oryzatein® Ultra 80** and **Organic Oryzatein® Ultra 80** are manufactured from whole grain brown rice in a FDA melamine exempt facility. Free of Sulfites, Sulfates, Melamine and Cyanuric Acid. BT63 and FDA compliant.

FDA GRAS approved and produced in China. GMP produced in an ISO 22000 and GFSI certified facility.

Specifications	Technical Standard	Testing Method
ID Testing	Conforms to Standard	Organoleptics
Protein (dried basis)	≥ 80%	GB 5009.5-2016 (1st method)
pH*	4.0-8.0	GB 5009.237-2016
Fat*	≤ 5%	GB 5009.6-2016 (2nd method)
Dietary Fiber*	≤ 10%	GB/T 5009.10-2003
Moisture	≤ 5%	GB 5009.3-2016 (1st method)
Ash*	≤ 4.5%	GB 5009.4-2016 (1st method)
Total Carbohydrate*	≤ 18%	GB 28050-2011
Arsenic (ppm)	≤ 0.20	EN 15763-2009
Cadmium (ppm)	≤ 0.30	EN 15763-2009
Lead (ppm)	≤ 0.25	EN 15763-2009
Mercury (ppm)	≤ 0.045	EN 15763-2009
Gluten	≤ 20 ppm	AOAC 2015.05 (ELISA)

Microbiology	Technical Standard	Testing Method
TPC (cfu/g)	≤ 15,000	GB 4789.2-2022
Yeast and Mold (cfu/g)	≤ 100	GB 4789.15-2016 (1st method)
Coliform (cfu/g)	≤ 30	GB 4789.3-2016 (2nd method)
E. coli (cfu/10g)	Negative	USP <2022>
Salmonella (cfu/375g)	Negative	AOAC 2003.9-2011
Staph aureus (cfu/10g)	Negative	USP <2022>

Packing and Storage:

- Poly lined, moisture barrier kraft paper bags with stitching on top and bottom
- Net weight 25 kg (55.1 lbs) bags or 20 kg (44.09 lbs) bags.
- Shrink-wrapped pallets include 30 bags x 25 kg each, totaling 750 kg. 24,000 kg in an FCL (Full Container Load)
- Store in a clean, dry and odor-free environment with controlled humidity at ambient temperature.

Shelf Life: 24 months in unopened bags, stored at temperatures below 80°F (27°C)

*All descriptions, specifications, suggestions and data ("Technical Data") supplied above are believed to be reliable but (i) Axiom Foods, Inc. (Axiom) shall incur no liability by reason of inaccuracies or omissions in Technical Data; (ii) the Purchaser is solely responsible to ensure that the product as supplied by Axiom is in conformity with all the relevant food legislation; (iii) no statutory or other warranty, condition, description or representation of any kind is given by Axiom (or to be implied from negotiations between Axiom and the Purchaser) concerning the quality fitness for a particular purpose. *Tested on skip lot basis.*